

# DANTE

S E R I E S



## CHAR BROILERS

The BAKERS PRIDE name is synonymous with the worlds finest char broiling and grilling equipment.

BAKERS PRIDE manufactures the widest variety and broadest selection of high quality char broilers in the industry — delivering consistently superior performance every time, time after time.

The BAKERS PRIDE name is also synonymous with the worlds most durable char broilers because we build them stronger and heavier to handle the demands of the highest volume operations.

*Radiants provide intense, searing heat to preserve the natural juices of your favorite entrees protecting their savory, tantalizing flavors while creating juicier meats with less shrinkage.*

*Located directly above each independently controlled burner, radiants prevent burners from clogging while radiating and distributing heat to the cooking surface.*

*Rugged heavy gauge stainless steel radiants provide rapid preheat, precise heat control and nearly instantaneous adjustable temperature response to capture that true char broiled flavor without the use of wood or charcoal.*

*Our heavy, cast iron radiants provide extra-high heat and maximum heat retention for greater production and quicker recovery.*



*Glo-Stones are made exclusively for BAKERS PRIDE from a solid, high density refractory stone and are industry renown for heat retention and durability.*

*Glo-Stones provide extra high heat, quicker recovery and additional flame flare for searing while delivering exceptional flavor to any menu entree.*

*Glo-Stones are resistant to cracking and will not absorb grease rendering them self-cleaning, long lasting and far superior to any lava rock or ceramic brick.*



## GLO-STONES



30 Pine Street • New Rochelle, NY 10801  
914 / 576 - 0200 • fax: 914 / 576 - 0605  
US & Canada: 1-800-431-2745  
web address: [www.bakerspride.com](http://www.bakerspride.com)

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*At the heart of every BAKERS PRIDE char broiler are durable, heat resistant, clog-proof burners.*

*Individually controlled and placed close together for even heat distribution, our burners provide as much as 20,000 BTUH's each for maximum production.*

*Our aluminized steel burners provide fast pre-heat and spontaneous response, or use our heavy cast iron burners for higher temperatures and faster recovery.*

*The dependable performance of our burners goes right to the heart of great broiling.*

## BURNERS



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## PRECISELY ENGINEERED

*All BAKERS PRIDE char broilers are precisely engineered to provide even heat distribution and consistent temperatures across the entire broiling area.*

*Temperature zones are created by adjusting grate heights and by variable flame control values.*



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# PROVEN PERFORMANCE

## VERSATILITY

*Each and every BAKERS PRIDE char broiler is available with a comprehensive selection of unmatched options and accessories.*

*Choose the grate style for that perfect score mark or consider adding our natural wood smoke essence for that rich woodsy flavor to your special entree.*

*Select a custom work deck for increased productivity, add extra flame-flare with BAKERS PRIDE exclusive Glo-Stones.*

*Elect to add a salamander rack for increased versatility and production, or accessorize your broiler with any of a hundred combinations to meet your every need.*

*Independently controlled adjustable valves for each burner are easily regulated and precise, providing the operator with visible, instantaneous control for perfectly balanced flames and cooking temperatures.*

*Front mounted grease troughs channel extra grease away from the cooking area and into standard stainless steel slide-out grease drawers.*

*Our standard stainless steel water pans make cleanup a breeze and prevent unwanted flare-ups.*

## VARIETY & SELECTION

*BAKERS PRIDE provides the world's widest variety and broadest selection of quality under-fired char broilers.*

*With 13 distinct styles of char broilers and over 60 models to choose from in a full range of*

*sizes — from compact counter tops to exceptionally large floor models — BAKERS PRIDE has the perfect char broiler to match your menu needs and cooking style.*

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- Cast iron or stainless Radiants and Glo-Stones are easily interchangeable without tools and may be mixed and matched on same broiler for a variety of broiling styles and different menu items
- Grate types can be mixed or matched for a variety of score marks and are individually adjustable in any of four separate positions
- High performance burners spaced every 4" deliver faster preheat, quicker recovery, maximum production and consistent surface temperatures
- Double-walled, heavy duty steel construction for exceptional strength and durability, and fully insulated for cooler outer temperatures
- Standard features include all stainless steel work decks and slide-out water/grease pans, plus heavy gauge all stainless steel front, sides, back, top trim and interior
- New 180° burner valves provide greater temperature control and a standby position for energy conservation
- The Easy-Lite/Always-Lit crossover pilot tube system is user friendly while providing additional safety and energy savings



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# STAINLESS MODELS



BAKERS PRIDE Stainless models offer the **ULTIMATE FLEXIBILITY** in quality, high-performance char broilers.

42 Models are available in three distinct styles: low profile counter tops, standard height counter tops, or floor models with built in cabinet base. Widths range from 24" to 84".

All are available with interchangeable cast iron radiants, stainless radiants or Glo-Stones and feature a variety of individually adjustable grates.

15,000 or 18,000 BTU burners spaced every 4" provide **EVEN HEAT** and **EXCEPTIONAL PERFORMANCE**.



**L-24R**

low profile counter top — 13 1/2" from base to broiling surface



**C-48R**

standard height counter top design —  
19 1/2" from base to broiling surface



**F-60R**

free-standing floor model with built-in cabinet base

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- Constructed of heavy plate steel then hand welded to form a single piece, unitized body for strength, durability and long life
- All stainless steel exterior shell with unique air blanket for ventilation and cooler outer temperatures
- High input and energy efficient burners rated at 18,000 BTUHs each (XX) or 20,000 BTUHs each (XXE) with optional flame failure safety pilots
- Exceptionally low profile is ideal for use on refrigerated cabinets while a 24" deep broiling

surface provides the largest broiling area and production capacity in its class

- A variety of grate types may be used together and are independently adjustable in any of three separate tilting positions
- Standard features include heavy cast iron grates, front mounted grease trough and stainless steel slide-out, bottom-mounted grease pans
- All XX Series Char Broilers are available in a wide variety of widths to meet your production requirements and available space



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# THE XX MODELS

*They say one is known by the company they keep — and BAKERS PRIDE keeps exceptionally good company.*

*Our XX char broilers are preferred by more renown restaurant chains and world class kitchens than any other char broiler ever built.*

**BAKERS PRIDE XX char broilers are BUILT TO LAST with a heavy plate steel unitized body and all stainless exterior.**

*They are world renown for SUPERIOR PERFORMANCE and dependability featuring high-input and energy efficient burners, heavy gauge radiants and adjustable cast iron grates.*



**XX-10**

*low profile 13 1/4" height ideal for use on counter tops and refrigerated cabinets*



**XX-4GS**

*Glo-Stones and Radiants are interchangeable*



**XXE-4**

*Includes flame failure safety pilots  
CE Approved for Europe*

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- The CH models are designed for high volume broiling and are constructed of extra heavy-duty 1/2" and 1/4" hand-welded plate steel and angle iron
- Featuring expansive grilling areas with broilers up to 80" wide and an extra deep 24" broiling surface
- Standard features include an 8" deep, 1/4" thick lintel plate, front mounted grease trough with stainless steel slide-out water/grease pans and a variety of grates which may be individually adjusted in any of three separate tilting positions
- The CHJ "Cajun" broilers feature rear-hinged, tilting grates, heat shield and extra deep 4" stainless water pans, stainless sides, cast iron radiants and more
- Choose stainless radiants for quick response, cast iron radiants for consistent temperatures or Glo-Stones for flame-flare and a richer flavor profile



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# THE CH & SGBR CHAR BROILERS



BAKERS PRIDE CH & SGBR char broilers feature **QUALITY THAT LASTS** and are the heaviest, strongest, and longest living char broilers available anywhere!

Each char broiler is hand built from massive plate steel and angle iron then welded together to form a single piece unit that will stand up to the most demanding environments while resisting the stresses of high heat and

providing years of trouble free operation and extending broiler life.

Thoughtfully designed with **EXHIBITION KITCHENS** in mind, the CH & SGBR char broilers can easily be built-in with stone, brick or masonry facades for the ultimate in **DISPLAY COOKING** or can be provided with extra heavy-duty factory-made legs for use in traditional kitchen line ups.



**CH-6**  
18,000 BTUH burners located every 4-7/8"



**CHJ-6**  
heavy cast iron radiants are standard



- Individual, operator-controlled, high-performance 20,000 BTUH burners with stainless steel radiants are placed close together for even heat distribution, faster preheat, quicker recovery, maximum top heat intensity and greater production
- The Easy-Lite / Always-Lit crossover pilot tube system is user friendly while providing additional safety and energy savings
- LP tanks may be side mounted to broiler legs or held in a convenient mobile caddy which attaches to the bottom of the broiler – natural gas available
- Standard features include an all stainless steel exterior, stainless steel stand, stainless steel legs with casters and heavy-duty, nickel chrome-plated top grates
- An 8" deep stainless steel work deck and stainless steel water / drip pans are standard



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# THE ULTIMATE OUTDOOR BROILER



The Ultimate Outdoor Char Broilers are designed for broiling, grilling, steaming, roasting and holding — all in a single piece of equipment.

Completely **SELF-CONTAINED & TRANSPORTABLE**, or build-in to your custom fixture, our Ultimate Outdoor Char Broilers feature larger broiling areas for greater production capacity, are easy to clean and maintain and are precisely engineered to

provide even heat distribution and **CONSISTENT TEMPERATURES** across the entire broiling area.

BAKERS PRIDE Ultimate Char Broilers are built tough with quality materials for **STRENGTH, DURABILITY & SUPERIOR PERFORMANCE**, providing years of dependable, trouble-free operation and long life.



**CBBQ-60S**  
with 30" roll-top hood, 30" wind guard & double tank caddy



**PILOT CROSSOVER**  
Easy-Lite / Always-Lit  
crossover pilot tube



**CBBQ-30S**  
with side mounted stainless steel work deck and steamer system



## Open Burner Counter Top Ranges — Counter Top Griddles — Char Broilers

- Low profile designs are only 13 1/4" to grilling / cooking surface, making them ideal for use on refrigerated cabinets or counter tops
- All stainless steel exteriors and landing ledges for cooler outer temperatures, easy cleaning and professional appearance
- Interior construction is heavy-duty steel then hand welded to form a durable unitized body
- Griddle features 1" thick by 24" deep polished steel plate for uniform temperatures, high production and quick recovery
- Stainless steel splash guards are welded to the griddle plates
- Griddle control options include simple and flexible manual controls or easy-to-use thermostatic controls for better surface consistency or snap action controls for maximum consistency and quicker recovery
- Counter Top Ranges feature 2 heavy-duty, high-performance, clog-proof, cast iron burners per foot for maximum performance
- Individual, removable, heavy-duty, cast iron top grates — one per burner — provide a level surface for stock pots and sauté pans, or choose rear step-up top grates
- Individual, operator-controlled burner valves provide maximum flame control while standing pilots provide instant ignition on demand



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# XX COOKLINE SERIES



BAKERS PRIDE world-renown XX Series Char Broilers have finally met their match!

Designed and engineered to complete the cook line, choose one, or mix-and-match our new XG Series, heavy-duty counter top Griddles, our new XOB Series counter top Open Burner Ranges, and the INDUSTRY STANDARD in heavy-duty, counter top Char Broilers, the BAKERS PRIDE XX and XX-GS Series.

And, while our new Cook Line makes a perfect match — their STRENGTH, DURABILITY & PERFORMANCE are unsurpassed in the industry.



**XOB-848**

available with 2, 4, 6 or 8 burners in 12" - 48" widths  
— step-up models available



**XX-8**

stainless steel radiants, cast iron radiants or Glo-Stones for maximum flame-flare & flavor profile



**XTG-36**

choose manual, thermostatic or snap-action controls  
in 24", 36", 48", 60" or 72" widths

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## NATURAL WOOD SMOKE ESSENCE



*Slow smoldering Wood is the key to that rich woodsy smoked flavor.*

*Choose between log holders, drop-down log racks or easy to use, slotted drawers with ergonomic handles.*

*Natural wood smoke surrounds and permeates your meat, fish, or chicken with mesquite, alder, hickory or any other natural wood smoke essence of your choice.*



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# ACCESSORIES & OPTIONS



## WORK DECKS & PLATE SHELVES



*User friendly Work Decks increase productivity.*

*Available in standard depth or extra-deep dimensions, they may be ordered to meet your specifications in stainless steel or rugged Richlite, either with custom cutouts for saucepans.*

*Work Decks are standard features with the new All Stainless models and are optional on all others.*

*Our CH and SGBR models offer optional heavy-duty, front mounted plate shelves for handy storage and warming of plates.*

*The custom work deck provides convenient space for entree and appetizer preparation.*



## CONDIMENT RAILS



*Our convenient Condiment Rails attach to the front of the work deck and accommodate any combination of 1/3 - or 1/6 - size pans for basting or sauces while doubling as a towel and utensil rack.*

## OVERHEAD BACK SHELF



*Our Overhead Back Shelves are designed to improve productivity and efficiency by providing a convenient space for warming holding, staging and heating food and condiments above the broiler grates.*

*The shelf is a broiler grate and can be mixed and matched with our standard grates.*

## WATER PANS



*Stainless steel Water Pans are standard features on all BAKERS PRIDE broilers.*

*Designed to catch drippings, our water pans ease cleanup chores while preventing unwanted flare-ups.*



*Our new extra-deep extended water pans allow the chef to view the water level and to easily refill when required.*

# ACCESSORIES & OPTIONS



## GRIDDLE PLATES



*Our in-line griddle plates replace the top grates for heavy-duty grilling, while our removable griddle plate sits on top of the top grates.*

*Sauté mushrooms or onions for your entrees, create your favorite stir-fry, or convert your broiler into a breakfast griddle.*

*Raised lips keep food on the griddle while excess grease runs forward into front mounted grease troughs.*



## ADJUSTABLE BROILER & WARMING RACKS

*Optional Warming Racks increase production while adding cooking flexibility and versatility.*

*Built of heavy gauge chrome-plated steel wire and featuring strong steel roller bearings for strength and ease of operation.*

*Adjustable lower broiler racks nearly doubles production with temperatures up to 650°F.*



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## SPLASH GUARDS



*Stainless steel Splash Guards are strong, durable and attractive while keeping splatters and splashes contained within the broiling area for easy clean up.*



## HEAT SHIELD

*Designed to keep the chefs comfortable, protective Heat Shields are constructed of double walled heavy duty steel and are fully insulated with thick industrial grade insulation.*



GRATE LIFTER



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# UTENSILS & GRATES



## GRATE VARIETY

### FLOATING RODS

*Floating Rod Grates are easier to clean and help prevent sticking while the floating rod provides room for the steel grates to expand and contract preventing warping under the constant stresses of high heat.*



### CAST IRON "FLAT"

*Heavy Cast Iron "Flat" Grates are our most popular grate style. Reversible for different score markings, grate ribs channel the extra grease into the broilers front mounted grease trough and away from the cooking surface.*

### FAJITA

*Our sturdy Fajita Grates are designed for holding and heating cast iron Fajita pans to red hot temperatures — assuring ideal Fajita entree presentations.*

### MEAT

*BAKERS PRIDE Meat Grates are hand made from hardened steel and provide the finest of score marks while delivering more direct heat to the cooking surface than any other grate available.*

### ROUND ROD FISH

*Round Rod Fish Grates are designed to minimize sticking of delicate fillets, fish steaks, and skinless chicken breasts while providing the perfect score markings and maximum heat transfer.*

### HINGED

*BAKERS PRIDE CH-J Cajun Style broilers feature rear-hinged, Tilting Grates with front mounted grate handles making clean-up and maintenance as easy as it gets.*

### WAVY

*Heavy cast iron Wavy Grates provide special unique "signature" score markings while grate ribs channel any extra grease into the broilers front-mounted grease trough and away from the broiling area.*

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|                                  | BENEFITS                                     | L-R      | L-GS     | C-R      | C-GS     |
|----------------------------------|--|----------|----------|----------|----------|
| <b>TYPES</b>                     |  |          |          |          |          |
| Counter Top                      | Use with refrigerator cabinets & stands      | standard | standard | standard | standard |
| Floor Model with Cabinet Base    | Storage space / No need for stand            |          |          |          |          |
| Built-In                         | Display kitchens & exhibition cooking        |          |          |          |          |
| Floor Model                      | Traditional kitchen line-ups                 |          |          |          |          |
| <b>STYLES</b>                    |  |          |          |          |          |
| High Performance Steel Burners   | Faster preheat & quick response/recovery     | standard | standard | standard | standard |
| Cast Iron Burners                | Higher temperatures/heat retention/recovery  |          |          |          |          |
| Flame Failure Safety Pilots      | Additional measure of protection             | optional | optional | optional | optional |
| Stainless Steel Radians          | Quick preheat/fast response/ease of cleaning | standard | optional | standard | optional |
| Cast Iron Radians                | Higher temperatures/heat retention/recovery  | optional | optional | optional | optional |
| Glo-Stones                       | Flame flare & extra high heat                | optional | standard | optional | standard |
| <b>WATER / GREASE PANS</b>       |  |          |          |          |          |
| Stainless Steel                  | Ease of cleaning / prevents sticking         | standard | standard | standard | standard |
| Extra Deep Stainless Steel       | Ideal for excessive grease / water           |          |          | standard | standard |
| <b>GRATES</b>                    |  |          |          |          |          |
| Floating Rod                     | Ease of cleaning / prevents sticking         | standard | standard | standard | standard |
| Cast Iron Flat                   | Retains heat / reversible / grease channels  | optional | optional | optional | optional |
| Cast Iron Wavy                   | Retains heat / unique score markings         |          |          |          |          |
| Meat                             | Delivers maximum heat / fine score marks     | optional | optional | optional | optional |
| Fajita                           | Ideal for heating cast iron pans             | optional | optional | optional | optional |
| Griddle Plates                   | Saute / Grill / Breakfast entrees            | optional | optional | optional | optional |
| Adjustable Top Grate             | Balanced heat & temperature control          | standard | standard | standard | standard |
| <b>OPTIONS &amp; ACCESSORIES</b> |  |          |          |          |          |
| Stainless Steel Splash Guard     | Contains splatters & splashes                | optional | optional | optional | optional |
| Richlite Work Deck               | Increase productivity & flexibility          |          |          |          |          |
| Stainless Steel Work Deck        | Increase productivity & flexibility          | standard | standard | standard | standard |
| Extra Deep Work Deck             | For use with sauce pan cut outs              | optional | optional | optional | optional |
| Sauce Pan Cut Outs               | Ideal for sauces and marinades               | optional | optional | optional | optional |
| Condiment Rail                   | Holds multiple sauce pans                    | optional | optional | optional | optional |
| Heat Shields                     | Keeps the chef comfortable                   |          |          |          |          |
| Lintel Plate                     | Great for plate storage & as work deck       |          |          |          |          |
| SS Work Decks with Plate Shelves | Benefits of work deck with plate storage     |          |          |          |          |
| Warming Racks                    | Increase productivity & flexibility          |          |          | optional | optional |
| Adjustable Height Lower Broiler  | Overfire & underfire char broiler            |          |          | optional | optional |
| Natural Wood Smoke Essence       | Rich, woodsy flavor without live fuel        | optional | optional | optional | optional |
| Overhead Back Shelf              | Keeps food warm & increases productivity     | optional | optional | optional | optional |

Blank : Not Available for that Model



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Continuous product improvement is a policy of BAKERS PRIDE OVEN COMPANY.  
Therefore, specifications and design are subject to change without notice.



# FEATURES & BENEFITS

|          | F-R      | F-GS     | XX       | XX-GS    | XX-E     | CH        | CH-J      | SGBR      |
|----------|----------|----------|----------|----------|----------|-----------|-----------|-----------|
|          |          |          | standard | standard | standard |           |           |           |
| standard | standard |          |          |          |          |           |           |           |
|          |          |          |          |          |          | standard  |           | standard  |
| standard | standard |          |          |          |          | optional  | standard  | optional  |
|          |          |          |          |          |          |           |           |           |
| standard  | standard  |           |
|          |          |          | optional | optional |          | optional  | optional  | standard  |
| optional | optional |          |          |          | standard |           |           |           |
| standard | optional | standard | optional | standard | standard | standard  |           |           |
| optional  | standard  |           |
| optional | standard | optional | standard |          |          | optional  |           | standard  |
|          |          |          |          |          |          |           |           |           |
| standard  | standard  | standard  |
| standard | standard |          |          |          |          | standard  | standard  | standard  |
|          |          |          |          |          |          |           |           |           |
| standard | standard | optional | optional | optional | optional | optional  |           |           |
| optional | optional | standard | standard | standard | standard | standard  |           |           |
|          |          |          |          |          |          |           |           | standard  |
| optional  | optional  | optional  |
| optional  |           |           |
| optional | standard | standard |          | standard | standard |           |           | optional  |
|          |          |          |          |          |          |           |           |           |
| optional  | standard  | optional  |
|          |          |          | optional | optional | optional | optional  |           | optional  |
| standard | standard | optional | optional | optional | optional | optional* | optional* | optional* |
| optional | optional | optional | optional | optional | optional |           |           |           |
| optional  | optional  | optional  |
| optional | optional | optional | optional | optional | optional |           |           |           |
|          |          |          |          |          |          | optional  | standard  | optional  |
|          |          |          |          |          |          | standard  | standard  | standard  |
|          |          |          |          |          |          | optional  | optional  | optional  |
| optional | optional |          |          |          |          |           |           | standard  |
| optional | optional |          |          |          |          |           |           |           |
| optional | optional | optional |          |          |          | optional  | optional  |           |
| optional | optional | optional | optional |          |          |           |           |           |

\*Stainless work deck with plate shelf





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*For more than  
30 years,  
BAKERS PRIDE  
has equipped  
great kitchens with  
an unequaled devotion to  
perfection and  
an unsurpassed passion  
for excellence.*

*BAKERS PRIDE  
preeminent quality,  
unmatched versatility and  
high performance is exactly  
why our broilers are  
preferred by  
more renowned restaurant  
chains and world class  
kitchens than  
any other  
char broiler.*



*XX Char Broiler with Cast Iron and Fajita Grates*



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